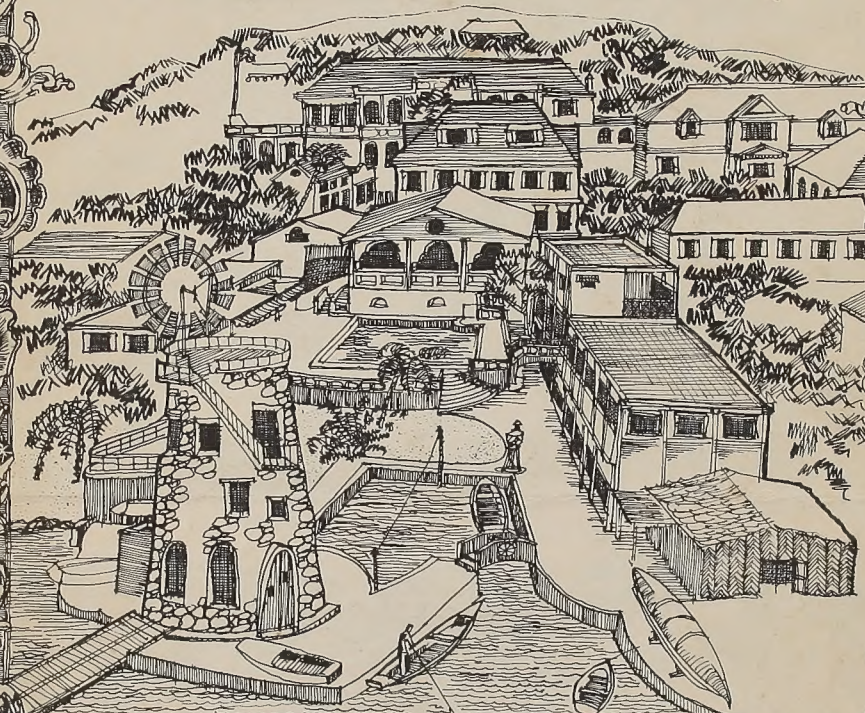


# CLUB COMANCHE

NO. 1 STRAND



view from the Comanche's masthead showing mill-tower and boat basin  
in foreground; pool, pavilion and houses in center, and behind main hotel  
building, Government House seat of our Virgin Islands Government from  
1771-1871

## MENU

U. S. VIRGIN ISLANDS

CHRISTIANSTED, ST. CROIX



*Please Notify The Management...*



should you plan to entertain in your room...



or if you have trouble with the lock on your door.



Soups	Black Bean Soup @ Sherry	2.25
	Caribbean Fish + Couch Soup	2.25
	Soup of the day	2.00
	Iced Cucumber Vichyssoise	2.50

Appetizers	the House Pâté	3.00
	Country Pâté, Cumberland sauce	3.00
	Shrimp Cocktail	4.50
	Chopped Chicken Livers, Red Onions, Apple	2.50
	Artichokes, Mushrooms + Peppers à la Greque	2.75
	Caesar Salad for 2	4.50
	Raw Mushroom Salad, Malabar	3.00
	Smoked Salmon + Salmon Caviar	6.50
	Escargots - 1/2 doz. 4.00 1 doz.	7.75
	Couch Fritters, Hot Mustard Sauce	3.00
	Shark Balls, Spicy Hot - Island Specialty	2.50
	Crab Stuffed Mushrooms, Antilles	3.75

Ovens	Filet Mignon Bearnaise	14.50
	or @ Cracked Pepper Flambé	15.00
Grill	Shashlik of Beef Tenderloin	10.00
	Filet of Beef, sauté Bourguignonne	10.75
	Calves Liver, sauté, Braised onions	8.75
	Rack of Lamb for 2 25 minutes	29.00
	Lamb Chop Mixed Grill	12.50
	Ham, Morvandelle	8.50
	Sweetbread, @ Ham, Virginia	11.00
	BBQ Spare ribs	9.75
	Breast of Chicken, sauté Grenobloise	8.75
	Lime Broiled Chicken 30 minutes	8.75

Comanche Curries	Singapore Seafood Curry	9.50
	Supreme of Chicken SuSu	8.00
	Curried Brochette of Pork Tenderloin served @ 12 Bsp	8.50

Fresh Fish	Broiled, Creole Sauce	9.75
	Grilled, Lemon Butter Capers	9.75
Shrimp	Shrimp, Dijonaise	11.50
	Butterfly Shrimp	11.00
	Scampi, garlic butter, white wine, herbs	11.50
	Stuffed Shrimp Savannah	11.75
	Scallops Broiled @ fresh tomato + Pesto or deep-fried sauce tartare	9.50
Couch	Creole - our island favourite	8.50
King	Crab Legs - Broiled @ Pesto	15.00
Oysters	fried @ a mustard Remoulade	8.75

Mon.	Roast leg of Lamb, Boulangere	9.00
Tues.	Rare filet of Beef Stroganoff	11.00
Wed.	Roast loin of Pork sour orange sauce	8.75
Thurs.	Roast Chicken, oyster stuffing	8.75
Fri.	Cioppino	12.00
Sat.	Duckling, à l'Orange	10.00

Desserts	Chocolate Torte 2.00 Cheesecake	2.00
	Pecan Pie 2.00 Fudge Sundae	1.75
	Lime Mousse 2.00 Creme Caramel	1.50
	Frozen Rhum Velvet 2.00 Calypso Coffee	2.50
	Kaheia Parfait 1.75 Strawberries + Ice Cream	3.00
	Warm Apple Pie, Cheddar Cheese or Ice Cream	1.75





We finally had to close the downstairs bar.



FROM THE WEST INDIES

Transport home has improved somewhat, but we still don't recommend it.



*At Buck Island...Most Girls Go "Topless"*  
 (For Comanche Pool...please check with management)



Luncheon Guests have the singular privilege of using the pool facilities at a nominal fee of \$1.00 per person.  
 When the Comanche's swimming pool (the first in the Virgin Islands) was built in '48, everyone questioned our sanity. Soon after, we built the Mill (the first since slave days), which, in addition to its design for a loving couple, was used to accommodate the fan mill for pumping water to the pool.  
 Since then the question of our sanity has been politely overlooked.  
 When we opened November 11, 1948, the hotel could accommodate 15 persons (12 in Main Building, 3 in the Cottage across from Pavilion). At this writing, May '66, we accommodate 75 persons in various buildings. The additions, chronologically, are the Mill, the Bridgehouse, the Stag House, the Strand House, the Gate House and the new fourth floor, (main building).  
 The 72' yawl, Comanche, from whence the hotel derives its name, opened the way to scheduled Buck Island sailing excursions. Big Duke and his Comanche stew are well known by many.  
 The "Comanche", built in Quincy, Mass. in 1902, was sailed into Christiansted harbour February 1948 from Cape May, New Jersey via Bermuda & St. Thomas. We found the natives friendly.